

ROBLEMS - HOME

EDITED BY *Annie Rittenhouse*

The Woman Who Knows What Colors Suit Her Style

THERE was a time when it was easy enough, by exercising a little self-control and good judgment, and keeping in mind a few rules to dress in becoming colors. Of course purple could not be combined with red; green and yellow together were impossible. Every one knew and accepted these facts.

Today all is different. The colors at the opposite ends of the rainbow are constantly used together and the woman who has learned to forego startling and glaring combinations must begin all over again in her effort to master the difficulties which color presents.

It is well enough to set down rules about colors; they are not infallible, even when colors are worn in a less striking way than they are now. Now the old rules are always wrong; it would seem.

The color of the eyes for the house, the color of the complexion for the evening, the color of the hair for the street is one time-honored rule. Reason for it is that the color of the hair is the color of the face. But suppose we have not futuristic eyes and cannot see what the rule then? And suppose we hold a sample of one of the new brown shades against our face and find that it brings out the eyes and the complexion of the face in a green and mustard brown—what then?

There is nothing to do but try out each new color. Try on the clothes of your friends, hold lengths of ray fabrics from the shops against your face before a mirror—do anything to see how a color actually looks on you before you buy it. This is the only safe and sure way of avoiding color combinations which, no matter how fashionable they may be, will prove ghastly when you wear them. Some of the fashionable combinations, you may be sure, will be unbecoming; some, you may hope, will at least be possible.

Many years ago—centuries ago—no one, on pain of death, save members of royal families, was allowed to wear purple. It was the color of the gods and the color of the kings. It was a color of occasions, a color of passion, not a color to be worn in a daily dress. A ruff about a pretty woman's neck of a morning.

Few of those who saw Annie Russell and her company of English actors play "Twelfth Night" realized just why the play was so charming. The acting was good, that was one thing. The scenery, little as it was, was satisfying. But there was a subtle and elusive atmosphere about the play which had taken hours of thought and work to produce—and which was produced by color.

Each costume was a masterpiece of color. Each costume was a masterpiece of color. Each costume was a masterpiece of color. Each costume was a masterpiece of color. Each costume was a masterpiece of color.

Would a Little More Cash Help?

ALMOST every woman thinks that if she had a little larger dress allowance she could dress perfectly; if she could keep one more servant her house would run without a hitch; if she could get a hundred miles further in her search for summer recreation and holiday an ideal climate and the long-looked-for ideal summer community could be found.

You know how she feels. You put on a new hat and look at yourself critically in the glass. "If I could spend fifty dollars for my hats I know they would be becoming," you say to yourself as you note an ugly line in face or collar which the hat in question brings out.

Then you try on a new evening dress. It is so constructed that it falls to show the best line of your figure, a line you feel sure you possess, but which some clumsy dressmaker has so effectively succeeded in concealing.

"If I could only afford to pay a hundred dollars for my evening gowns how perfectly they would fit," you sigh resignedly.

Something goes wrong at the little dinner you are giving. The guests would be a perfect success. Perhaps it is only some small mishap, maybe no more than a wait between courses now perfectly they would fit. You are sure that more or better servants would be a help. The money, were it at your disposal, would avoid such trouble-some delays.

You notice some persistent inaccuracy in the speech of one of your children, a letter slipped or wrongly sounded, a word misused or a glaring mispronunciation.

Planning the Spring Fair

ONE of the most attractive novelties that one can get up is a fruit and vegetable stand, presided over by an old apple woman of the typical sort. The costume should consist of a voluminous checked gingham skirt and waist, a small plain shawl, pinned across the chest, and either a big round starched white cap or a straw poke bonnet. The big red cotton umbrella is a most picturesque addition to the outfit, the open umbrella behind and over the apple woman's head being a fine background for a pretty face.

For the stand a regular pushcart is the best thing, but if this is not obtainable a good imitation may be made of a plain kitchen table, rather low, with a little rim a couple of inches high standing up all around the edges. This stand should be painted green and supplied with real fruit and imitation fruit. Ordinary brown paper bags should be used to wrap the purchases.

The articles to be sold should be divided into three sections—one for real fruit and nuts and candies, one for imitations and one for "surprises." The imitations are easily contrived. Balls of orange-colored string may be piled up like oranges, banana-shaped pin cushions of yellow silk stuffed with wool wadding, emery cushions in the form of strawberries and radishes, tomato and cucumber pin cushions and thimble holders made of English walnut shells opened, the meat taken out and tiny holes burned through the shells by a red-hot hairpin, a narrow ribbon being slipped through these holes to tie the two halves of the shell together.

These fruits should be piled as neatly as the real fruits, a stick with a placard at the top announcing the price of each variety.

For the surprises there are many devices. An orange may be quickly made of the proper shade of cambric, cut in

color, and every costume fitted its wearer's mood so far as color was concerned. Thus colors should be chosen, although probably many moons will pass before women have the courage to disregard fashion to the extent of wearing the colors that fit their moods and personalities.

There is a woman who is noted for her taste, for the charming clothes she always wears. Much of her success in dressing could be rightly ascribed to her understanding of the true values of colors and her bravery in making use of her knowledge. To be sure, she dresses in fashion, but she adapts fashions to her own individuality. Especially is this so in the matter of colors; she wears fashionable colors, but she does not wear all of them, and she chooses the time and place when she shall wear the most striking of them.

She appeared not long ago at the seaside with a wonderful veil of vivid green. Every one liked it. It harmonized with the sand and the bright sky and the brilliantly blue sea. In the wind and the sunshine and the open air it was an inspiration.

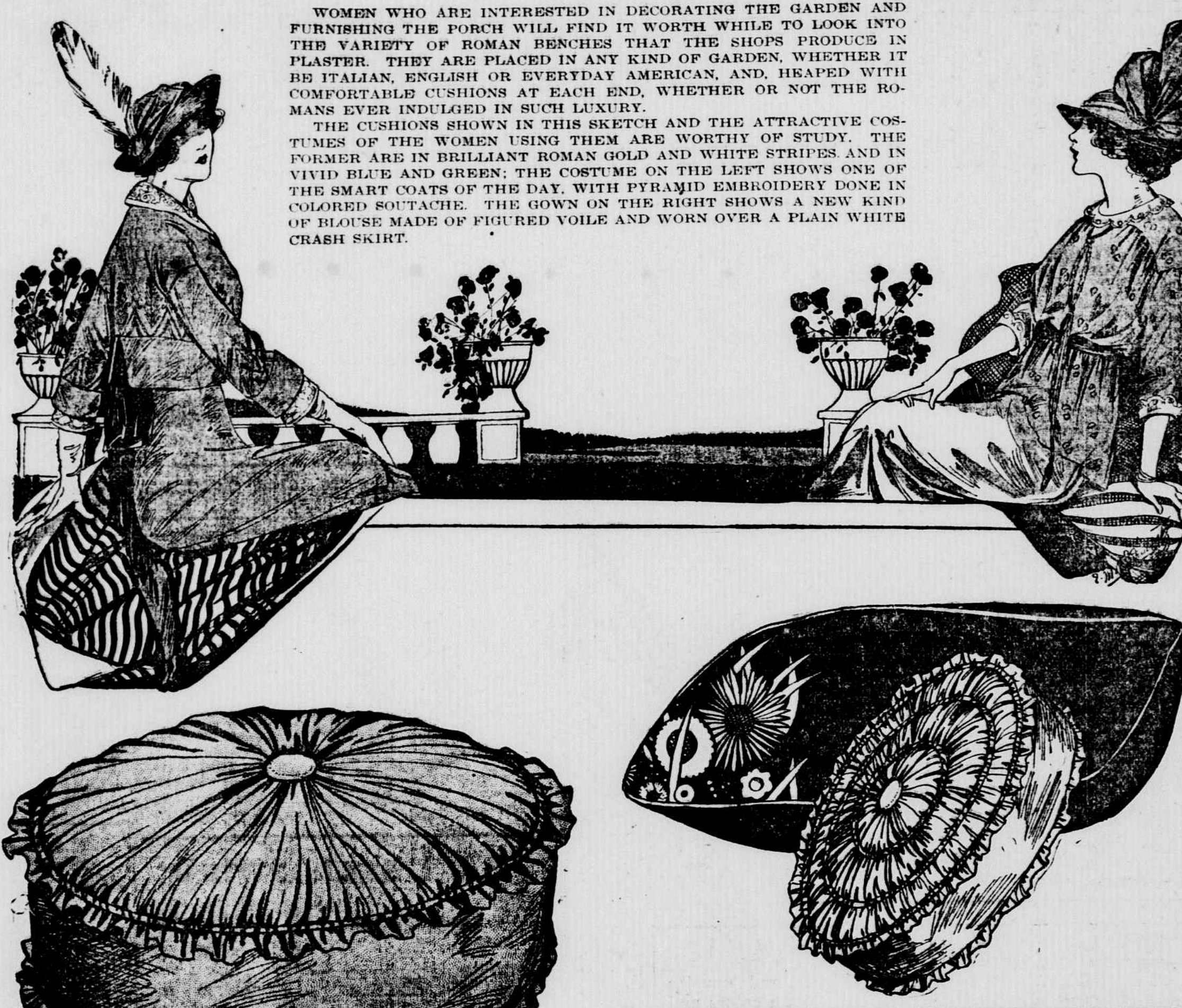
In a crowded subway train the same veil would be out of place, and this woman would be the first one to realize it. The dull lights compared with sunshine, the cramped space, the number of people, the surroundings would all make the veil green too prominent.

Not every one has the wisdom of this woman, and not every one has her bravery in picking and choosing among the new and fashionable colors. Egyptian blue, half-pink, lemon, eclair, purple, clay color, Chinese blue and leaf green all find a welcome by the slavish devotee of style.

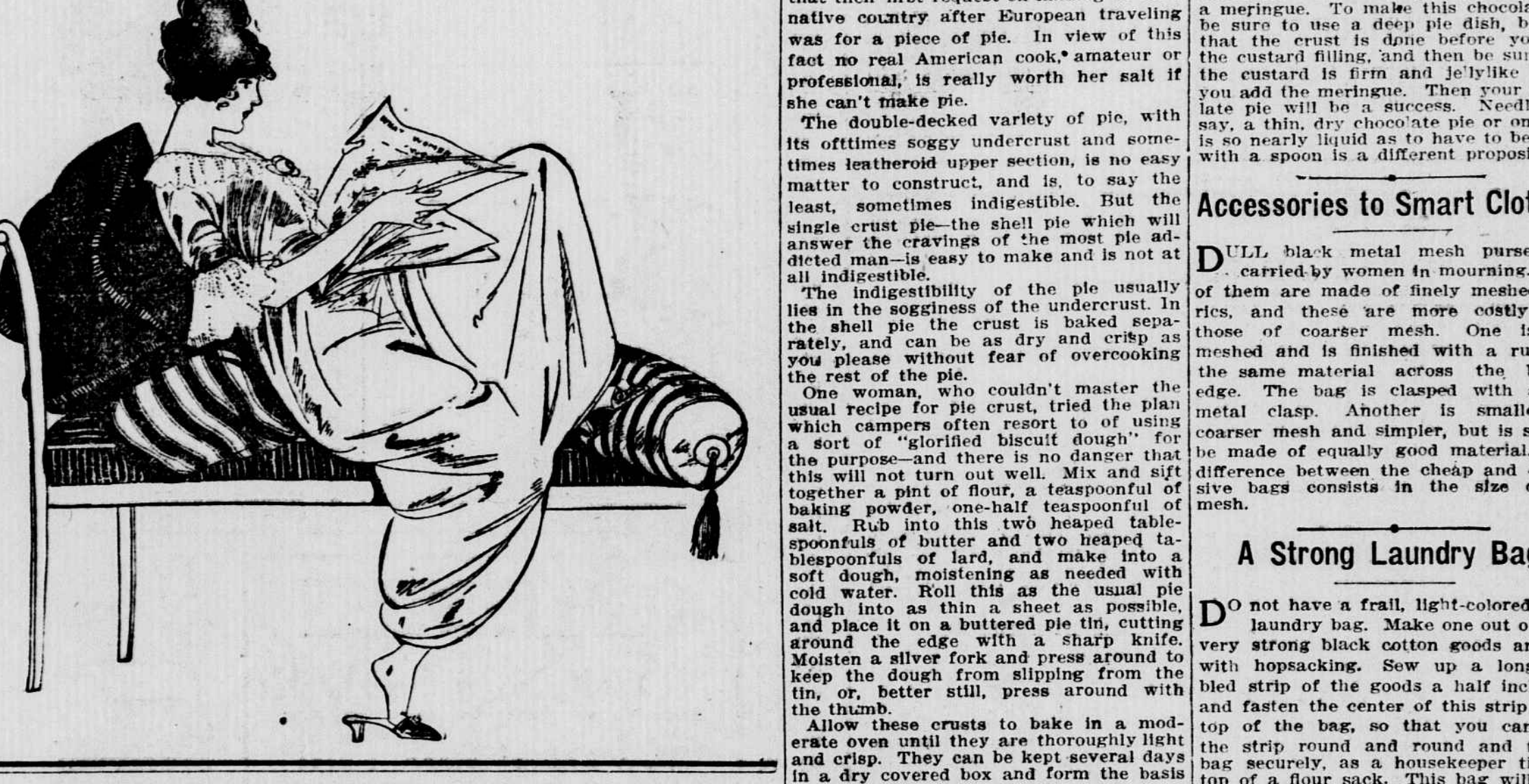
Just such women—the women who do not know how to discriminate between the possible and the impossible in the new colors, and the women who do not dare do it if they do know how—are demanding help in choosing the colors they should wear. Hence there is a woman in several of the larger cities who makes a business of advising other women about the colors they ought to wear, and what is equally important, the colors they ought not to wear.

Such a woman understands thoroughly all the problems that beset you. First she studies you from crown to toe. Color of hair, eyes and complexion, manner of dress, build, figure and carriage, manner of walking, and then you are appraised of all these things to make up her appraisal of you. When she has studied you as you never studied yourself she brings forth lengths of material in colors she thinks will be becoming, and she drapes them about you and then stands back to study you again.

Finally she arrives at a definite conclusion concerning the color you may wear, and then she tells you her decision. If you are wise you abide by it. If you are not, the fashionable color you wear, and then she tells you her decision. If you are wise you abide by it. If you are not, the fashionable color you wear, and then she tells you her decision.



WITH THE ADVENT OF SUMMER THERE COMES A DESIRE TO MAKE OR BUY ALL MANNER OF COLORFUL CUSHIONS FOR THE PORCH AND CHINTZ-COVERED SEATERS OF COUNTRY HOUSES. SEVERAL OF THE MOST ATTRACTIVE KIND ARE SHOWN IN THESE SKETCHES. SOME OF WHICH ARE FOR THE BEDROOM OF A YOUNG GIRL, AND ARE USED, AS THE SKETCH INDICATES, ON A WHITE ENAMELED WOOD SOFA, THE KIND USED FOR BREAKFAST AND MORNING PAPERS ON THE LAZY DAYS.



Pretty Summer Dresses

RATINE, pongee, cotton crepe and voile are often combined with linen, lingerie and fancy cotton materials in oriental colorings.

Dresses made in two-piece style with a short cutaway coat are very practical as well as pretty, as the coat waist may be worn with different skirts, while the dress skirt can be worn with a fine white cotton waist.

The skirt of a coat dress of white cotton crepe has a band of colored ratine at the edge, and finished off at the side with colored buttons to match. The short coat of ratine has narrow vest, collar and cuffs of white crepe. Some of the colors used on these dresses are terra cotta, yellow, Dutch blue, Persian red, navy blue, wistaria and various striped and printed patterns.

But the braesiers of heavy all-over embroidery, reinforced with removable bones under the arms and in front and back, with stout tapes to hold them down at the waist, are a real boon to the plump woman. They are really dainty and attractive; at the same time they are substantial and serviceable.

Comfort for the Plump. If your silk parasol looks shabby or stained, you can freshen it by covering with chiffon. Choose flowered or figured chiffon for a plain-colored silk, and striped-colored chiffon for a flowered or striped silk. Open the parasol and work from the tip, stirring the chiffon very tightly around it.

Draw the chiffon tightly to the edge and baste in place. Cut off the superfluous material and finish the edge with a strip of chiffon shirred on two or three thick cords. Plain black over a rose-colored parasol or over a vivid green parasol is effective.

Remodeling a Parasol.

A Harmless Bleach. WHEN washing delicate lingerie or handkerchiefs, add some slices of lemons to the boiling water and they will come forth much neater and whiter. Another good way to bleach handkerchiefs is to wash them and then let them soak over night in water which has a little cream of tartar has been dissolved.

Care of Silk Stockings.

EVERY night stockings worn during the day should be rinsed out in warm or cold water to keep the silk damp and elastic. They will wear at least twice as long as ordinary stockings.

To Mend Lace Insertion.

WHEN it begins to break threads here and there on any garment, put foot of the same width underneath it. This gives something to fasten the pattern to, but does not alter the open effect. Footing is good to put under the collar that have to be pinned so much.

Can Your Child Take a Daily Cold Bath?

THIS is the time of year to start a habit which will be of lifelong benefit to the child—the habit of taking a daily cold bath.

It is absurd to preach the cold bath for every one. Many adults are injured by subjecting themselves unwisely to cold showers. The temperature of the room—and to pour this over the child. Follow this with a cup of cold water. After several baths of this sort try using a third can of almost cold water to end up with.

Most children are interested in the "needles" from the watering can, which come with less shock than so much cold water poured from a pitcher, or even than the needles from an "overhead" shower. The warm water in the tub keeps the child's feet warm, and his circulation is generally strong enough to withstand the cold shower from the sprinkling can without suffering. Usually the amount of warm water in the tub can be lessened, although enough to cover the feet is not an unwise allowance even for grown-ups.

The child who learns to enjoy this sort of bath will have a simple means of keeping his system "washed up," which he will probably not give up so long as he lives.

The child of four years, according to a physician versed in children's needs, is old enough to have a daily cold bath; but it should be started in warm weather. By the time fall comes the child will be so accustomed to it that he will not only be able to stand it, but he will miss it. The bath should not be at first take the form of a cold plunge. The child should stand in a tub partly filled with warm water—enough to come to the hips of the child. Then cold water should be dashed

Start a Wild Flower Garden

THERE is no springtime occupation more delightful—provided you are a lover of flowers—than making a wild flower garden. You cannot expect much of it this year if you start it now, but next year's results will repay you for all the work you may do now.

The best way to make a wild flower garden is to transplant the flowers from the woods. It is almost impossible to gather wild flower seeds. The winds and the birds generally get ahead of one in doing this. And the florists have few of the seeds needed. Some of the wild flowers that come from bulbs can be got at the florists—do not forget the anemones, the hepaticas among them. But most of the plants must be taken from the woods.

Begin the garden by transplanting a few of the woods itself, for few wood plants will thrive in the ordinary garden soil. Dig out a garden fourteen or fifteen inches deep and fill it with leaf mold and loam from the woods. If you cannot do this mix a little sand and much fertilizer in with the garden soil if it is heavy. If it is light and sandy enrich it thoroughly with manure.

When the garden bed is made begin to transplant the flowers. You cannot expect much of it this year if you start it now, but next year's results will repay you for all the work you may do now.

Success in a wild flower garden is only possible when the native environment of the flowers is studied and to as great extent as possible reproduced.

Short Cuts for Housekeepers

Selection and Cooking of Fish. FISH in the hands of a good cook gives an inexhaustible number of excellent dishes. Even salt fish, soaked until it is perfectly fresh, carefully fried, makes an acceptable dinner. All sorts of fish may be boiled, baked, broiled, fried, served in cream, made into rankins, served hot or cold in jelly, potted and pickled. All fish must, of course, be strictly fresh, which means that the gills must be bright, the flesh firm and free from any unpleasant odor. If it is easily pulled from the bone, the fish is stale. The eyes should be bright.

When first caught the eyes of a fish stick out on each side like diminutive lenses. Soon after it has left the water they begin to collapse and lose their brilliancy. Finally, they often sink into the little hollows on the sides of the head. The brightness of the eye is the one test of freshness that cannot be remedied artificially, the purchaser should be suspicious of any fish from which the eyes have been removed or the gills are not bright.

Drawn butter sauce for fish: Two cups of boiling water, eight tablespoons of butter, one-half teaspoon salt, four tablespoons flour, one-half teaspoon salt. Melt four tablespoons butter, remove from fire and stir the flour into it until it is smooth. Then stir in the boiling water, add the remainder of the butter and cook for two hours. Add water to prevent burning. Serve with white sauce or slices of lemon.

To make good fish chowder take one pound of bacon cut into dice and fry until brown. Sift a pint of flour into a bowl and mix with cold water. Add to the frying pan and stir the flour into it constantly to prevent burning. Cover with four quarts of boiling water. Add six large potatoes, four onions and a suggestion of garlic. Chop potatoes, onions and garlic very fine. Add one quart of tomatoes, one quart of green peas, one quart of green beans and one quart of green corn. Cook all for two hours. Add water to prevent burning. Serve with white sauce or slices of lemon.

Several large leaves of lettuce rolled tightly and kept in a jar of vinegar and fish garnish. Cut the leaves into one-half-inch pieces. These make pretty pale green rosettes, which, mingled with small pieces of parsley and sliced eggs, make a very pretty dressing.

Mustard dressing: vinegar water will remove fish odor from hands and cooking utensils. If the cooking utensils are filled with hot water and then placed in a hot oven for ten minutes, the steam will remove the odor. If a fish bone lodges in the throat eat a marshmallow. The bone will melt and pass down. A sticky substance and be safely carried down.

Rhubarb for Spring.

RHUBARB fritters are made by cutting stalks of rhubarb into three-inch lengths and dipping them into a fritter batter, trying them brown in deep fat, draining and serving with powdered sugar. It is a good plan sometimes to cook the stalks of rhubarb for ten minutes before making the fritters. This method insures the tenderness of the rhubarb without burning the fritter batter with long cooking.

Baked rhubarb is prepared by peeling stalks of rhubarb and cutting them into two-inch pieces, putting them into a baking dish, and for every quart of rhubarb add a cup of sugar and half a cup of water. Cover the dish and bake slowly for two hours.

Dumplings can be made of rhubarb which the lovers of the plant declare are better than any other dumplings. To make them cook a pound and a half of rhubarb, cut in small pieces, until soft with a cupful of sugar and half a cupful of water. Cover the dish and bake slowly for two hours.

Preserve rhubarb so that it can be enjoyed at other seasons cut it in pieces, but do not peel it. Stew it slowly for an hour, then add an equal weight of sugar and a little lemon or orange peel. Simmer it an hour longer, put it in jars and seal it.

Comfort Protectors.

TO make a comfort protector, take a piece of cheesecloth four inches longer than the bed quilt is wide, split it exactly in the center, hemstitch both pieces on all but the selvage edges, and you have two pretty and inexpensive comfort protectors. A monogram or a pretty union lace edge would add to the dainty effect. Baste the selvage edge along the under side of the top of the comfort, draw it smoothly down over the right side, and tack at the corners and lower edge of the hem. This protector is easily removed and laundered, and saves the comfort much wear and washing.

A mattress cover is made by taking two pieces of unbleached muslin larger than the mattress by three inches all around. This allows for the space that will be taken up by the sides. Seam up three sides, then stitch diagonally across each corner just far enough to make the seam equal to the depth of the mattress. Finish off the bottom with hems, and buttons and buttonholes.

To Mend Lace Insertion.

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Fruit Cookery for the Warm Weather

NO amount of education along the lines of continental eating can wean the American man from his taste for pie. And the story is told of more than one of the men of prominence in politics and finance that their first request on landing in their native country after European traveling was for a piece of pie. In view of this fact no real American cook, amateur or professional, is really worth her salt if she can't make pie.

The double-decked variety of pie, with its oftentimes soggy undercrust and sometimes leathery upper section, is no easy matter to construct, and is, to say the least, sometimes indigestible. But the single crust pie—the shell pie—which will keep the craving of the most pie-addicted man—is easy to make and is not at all indigestible.

The indigestibility of the pie usually falls in the soggy section of the undercrust. In the shell pie the crust is baked separately, and the filling is added after the crust is baked without fear of overcooking the rest of the pie.

One woman couldn't master the usual recipe for pie crust, tried the plan which campers often resort to of using a sort of glorified biscuit dough for the crust, and there is no danger that this will not turn out well. Mix and sift together a pint of flour, a teaspoonful of baking powder, one-half teaspoonful of salt. Rub into this two heaped tablespoons of butter and two heaped tablespoons of lard, and make into a soft dough, moistening as needed with cold water. Roll this as the usual pie dough into a circle, and make into a shell and place it on a buttered pie tin, cutting around the edge with a sharp knife. Moisten a silver fork and press around the edge of the crust, flattening from the tin, or, better still, press around with the thumb.

These crusts to bake in a moderate oven until they are thoroughly light and crisp. They can be kept several days in a dry covered box and form the basis for many delicious desserts.

The old-fashioned berry pie that bubbled with fresh berries fresh and very ripe peaches peeled and halved may be made with good results. In place of the usual fruit, canned peaches, drained thoroughly from their juice, can be used. Add them to the crust just before serving.

To make a delicious lemon pie use a pie shell baked in a small, deep tin. The filling is made of one large lemon, but not browned. Make a lemon filling as follows: Mix a heaping tablespoonful of flour or cornstarch in a cupful of water and add a tablespoonful of melted butter, a cupful of granulated sugar, the grated rind and juice of one large lemon and the beaten yolks of two or three eggs. Cook these ingredients in a double boiler to a thick custard, stirring it constantly. Stand away from the fire until cool. Then turn the filling into the crust and return it to the oven to set the filling. Be sure not to leave it in long enough to burn the crust.

When the filling is set remove the pie from the oven, cover with a meringue made from the whites of the three—or two—eggs, and return to the oven, baking it in just long enough to tint the meringue a delicate biscuit color. Keep it in a cool place until serving time.

An orange meringue pie, made by substituting oranges for lemons, is delicious. It is more savory if the grated rind of lemons is added. The juice of lemons and oranges are used together.

The best way to make a meringue is as follows: Have the whites of the eggs very cold and beat them, with a pinch of salt, until they are stiff. Then add granulated sugar—a tablespoonful and a half to each egg white. Beat until the mixture is thick and glossy. This makes the meringue firmer and less likely to fall.

Most of the success of the meringue depends on the making, but the cooking is also important. The meringue should be cooked in a rather slow oven, and when it is browned it should be cooled slowly. A sudden change from a hot oven to a cold pantry window makes it shrivel and fall. When a gas oven is used the gas can be turned out when the meringue is done and the pie

Accessories to Smart Clothes. DULL black metal mesh purses are carried by women who mourning. Some of them are made of finely meshed fabrics, and these are more costly than those of coarser mesh. One is fine meshed and is finished with a ruffle of the same material across the bottom edge. The bag is clasped with a metal clasp. Another is smaller, of coarser mesh and simpler, but is said to be made of equally good material. The difference between the cheap and expensive bags consists in the size of the mesh.

A Strong Laundry Bag.

DO not have a frail, light-colored fancy laundry bag. Make one out of some very strong black cotton goods and line with hosiery. Sew up a long double strip of the goods a half inch wide and fasten the center of this strip to one top of the bag, so that you can wind the strip round and round and tie the bag securely, as a housekeeper ties the top of a flour sack. This bag will stand hard use.

White Serge Frock for Young Girl.

